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Fig. 1 Effect of Hydrolyzing Fish Meat Protein
by Using Plants Containing Endopeptidases
(Results of Electrophoresis)



A: native myosin	E: fresh ginger
B: native myosin; salt solution	F: pineapple,
C: Maitake mushroom	G: papaya,
D: kiwi fruit	H: papaya skin

Fig. 2 Effect of pH Values in the Process for Hydrolyzing Fish Meat Protein
by Using Maitake Mushrooms (Results of Electrophoresis)

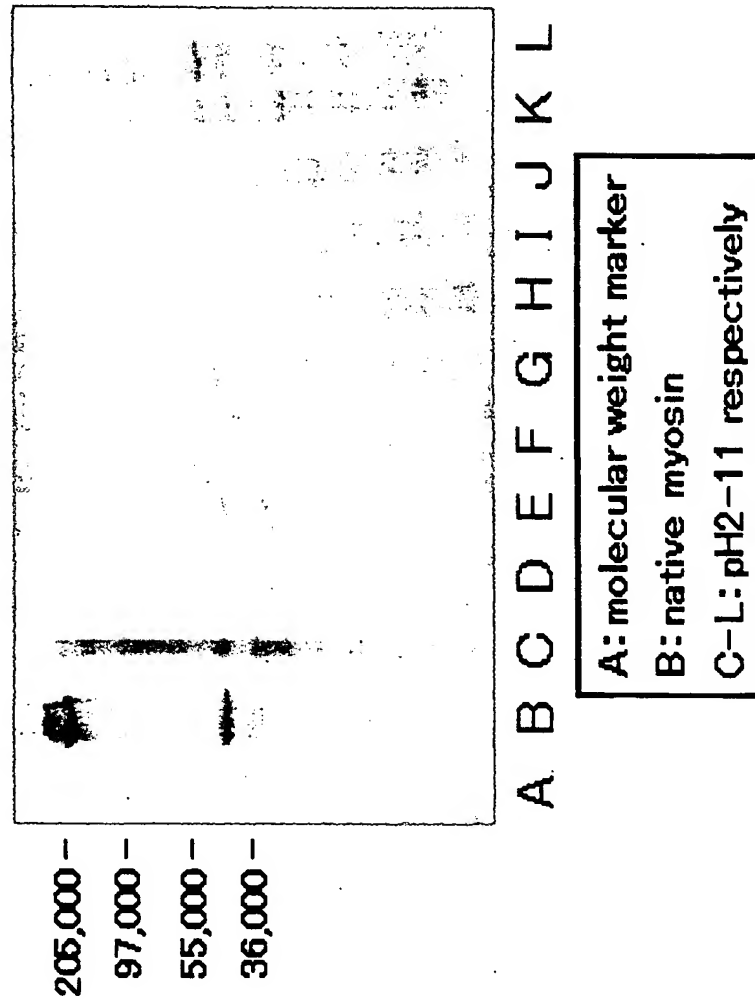


Fig. 3 Effect of pH Values in the Process for Hydrolyzing Fish Meat Protein
by Using Papaya Peels (Results of Electrophoresis)

